

Truffles anyone?

third annual



PRESS RELEASE

September 2012

world class cuisine meets cutting edge truffle science!

January 18-21, 2013

announcing

Keynote by Colman Andrews

Host wineries: Silver Oak and Beringer

New! wild mushroom forage

*winery tours/lunches • cultivation and culinary programs • truffle dogs and orchard excursion
wild mushroom forage • Michelin Star chefs • Truffles & Wine Dinner
Festival Marketplace and more*

Napa, CA – *Truffles anyone?* The third annual [Napa Truffle Festival](#) is pleased to announce its 2013 weekend [Program](#), January 18-21, with keynote by [Colman Andrews](#), and winery truffle lunches hosted by two premier Napa Valley wineries, [Silver Oak](#) and [Beringer](#).

Join in the fun, science and culinary adventure of a lifetime in pursuit of the rare and delectable black truffle—specifically the winter Périgord truffle: *Tuber melanosporum* (aka black diamond)—which will be discussed, examined, probed, prepared, demonstrated and, finally, paired with wines and feasted upon for breakfast, lunch and dinner!

[NAPA TRUFFLE FESTIVAL WEEKEND PROGRAM](#)

The Festival kicks off with a Friday night reception where guests will have an opportunity to meet the hosts and chefs, and sample superb wines and truffle appetizers. Saturday programs begin with breakfast and keynote, followed by scientific-grower seminars, a wine tasting and lunch at the sterling [Silver Oak](#) winery, and a truffle orchard tour at [Robert Sinskey Vineyards](#) with truffle dog Rico to sniff things out. New this year - Sunday, guests will rise and shine for an early morning wild mushroom forage, followed by a Michelin Star chef cooking demo, and a wine tasting and lunch at the beautiful, historic [Beringer](#) winery.

At the heart of the Festival is the Saturday night Truffles & Wine dinner, hosted by Michelin Star [Chef Ken Frank](#) of [La Toque](#), and featuring a multicourse truffle menu - each course prepared by a [Michelin Star chef](#) (see 2012's [menu](#)) - perfectly paired with wines from around the world.

The Festival culminates on Monday with a lively, grand finale [Festival Marketplace](#) at [Oxbow Public Market](#) showcasing local wines, artisanal foods, cooking demos, special truffle dishes and accoutrements, and a chance to win a black diamond (truffle, that is)!

This year's keynote address will be given by [Colman Andrews](#), an internationally renowned food writer and editor, and award-winning cookbook author, co-founder of *Saveur*, and the current editorial director of the new culinary megasite [The Daily Meal](#).

Leading the truffle science-grower seminars are [American Truffle Company](#) cultivation experts/scientists [Robert Chang](#), Managing Director; and [Dr. Paul Thomas](#), Partner and Chief Scientist.

The [Westin Verasa](#) in downtown Napa will again serve as the host venue, offering a *special rate for the Festival weekend (*must reserve by December 16, 2012). Book rooms [online](#).

NAPA TRUFFLE FESTIVAL PACKAGES/TICKETS

Friday-Monday, January 18-21, 2013

Participants can choose from one of two weekend packages (accommodations not included), or purchase selections à la carte.

Packages/Tickets available [online](#).

- **[Grand Truffle Weekend Package](#) (\$1,250/person; \$2,500/couple)**
January 18-21
all-inclusive package
- **[Epicurean Truffle Package](#) (\$850/person; \$1,700/couple)**
January 18-21
ultimate foodie package (does not include Truffles & Wine Dinner)

Saturday, January 19

- **Scientific Grower Truffle Package (\$225/person)**
science and cultivation focus
- **Add Winery Tour/Lunch at Silver Oak (\$150/person)**
winery tour/tasting and truffle lunch
- **Add Truffles & Wine Dinner at La Toque (\$395/person)**
multi-course dinner prepared by Michelin Star Chefs paired with wines

Sunday, January 20

- **Wild Mushroom Forage (\$40/person)**
mushroom forage and wine tasting
- **Cooking Demo and Winery Tour/Lunch at Beringer (\$250/person)**
cooking demo with Michelin Star chef and wine tour/tasting and truffle lunch

Monday, January 21

Napa Truffle Festival Marketplace at Oxbow Public Market (wine tasting: \$25/person)
showcasing local wines, and artisanal vendors and specialty food products

The Marketplace is FREE to the public for browsing - all can purchase wine tasting tickets (\$25/person) and truffle menu items à la carte. (Truffle Bucks and Wine Tasting Tickets are included in Grand and Epicurean Truffle Packages.)

For questions/information: info@napatrufflefestival.com, or (888) 753-9378.

[Westin Verasa Napa](#) – special Festival [weekend rates](#) available through December 16, 2012.

www.napatrufflefestival.com

The third annual [Napa Truffle Festival](#) is hosted by the [American Truffle Company](#).

Sponsors: [Oxbow Public Market](#), [Westin Verasa Napa](#)

Winery Hosts: [Beringer](#) and [Silver Oak](#)

Community Partners: [AIWE](#), [Napa County Farm Bureau](#), [Sonoma County Farm Bureau](#),
[Visit Napa Valley](#)

Media Sponsors: [Toutsuite](#), [winecountry.com](#)

A portion of the proceeds will go to support the Napa Valley Food Bank / CAN-V.



*The truffles themselves have been interrogated, and have answered simply: eat us and praise the Lord.
Alexandre Dumas*

PRESS CONTACT

Kathleen Iudice: kiudice@comcast.net; 707.225.2354

Press are invited to the Friday night reception - rsvp: Kathleen.

To request a media pass for the Festival weekend, please contact Kathleen.

[Images available](#)